

U.S. Range

U-Series 60" Gas Restaurant Range With Convection Oven

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- U60-10CC • U60-8G12CR • U60-6G24CS • U60-2G48CC • U60-G60CR
- U60-10CR • U60-8G12CS • U60-4G36CC • U60-2G48CR • U60-G60CS
- U60-10CS • U60-6G24CC • U60-4G36CR • U60-2G48CS
- U60-8G12CC • U60-6G24CR • U60-4G36CS • U60-G60CC



Model U60-10CC

Standard Features

- Large 27" (686mm) work top surface
- Stainless steel front and sides
- Stainless steel 5" (127mm) plate rail
- Stainless steel backguard, w/ removable stainless steel shelf
- 12" (305mm) section stamped drip trays w/ dimpled bottom
- 6" (152mm) adj. stainless steel legs
- Large, heavy-duty knobs
- Gas regulator
- Easy to access oven pilot
- Reinforced chassis
- Convection oven w/ 3 nickel-plated oven racks and removable rack guides
- Snap-action modulating oven thermostat low to 500° F
- Large oven w/ porcelain ribbed bottom & door, aluminized steel top, sides and back
- Square door design with strong, "keep-cool" oven door handle

Standard on Applicable Models:

- Ergonomic split cast-iron top ring grates
- Powerful 32,000 BTU/ 9.37 kW 2-piece cast-iron geometric open top burner
- 5/8" (15mm) thick steel griddle plate w/ manual hi/lo valve control, 23" (584mm) working depth surface,

- Standard on right, optional on left
- 4-1/4" (108mm) wide grease trough
- 18,000 BTU/5.27 kW cast iron "H" style griddle burner per 12" (305mm) width of griddle

Options & Accessories

- Convection oven motor 240v 50/60HZ single-phase
- Snap-action modulating griddle control 175° to 425° F
- Hot top 12" (305mm) plate in lieu of two open burners, manual valve controlled w/ 18,000 BTU/5.27 kW cast-iron "H" burner standard on left side
- Low-profile 9-3/8" (238mm) backguard stainless steel front and sides
- Additional oven racks
- Four 6" (152mm) levelling swivel casters w/ front locking
- Flanged deck mount legs
- Celsius temperature dials
- Piezo spark ignition for pilots on griddles

Specifications

Gas restaurant series range with convection oven.
 59-1/16" (1500mm) wide, 27" (686mm) deep work top surfaces.
 Stainless steel front, sides and 5" wide front rail.
 6" (152mm) legs with adjustable feet.
 Ten powerful 2-piece 32,000 BTU/9.37 kW (Natural Gas), cast-iron open burners set in split cast-iron ergonomic grates.
 Griddle or optional hot-top with cast-iron "H" style burners, 18,000 BTU/5.27 kW (natural gas), in lieu of open burners.
 Porcelain oven bottom and door liner and heavy duty,

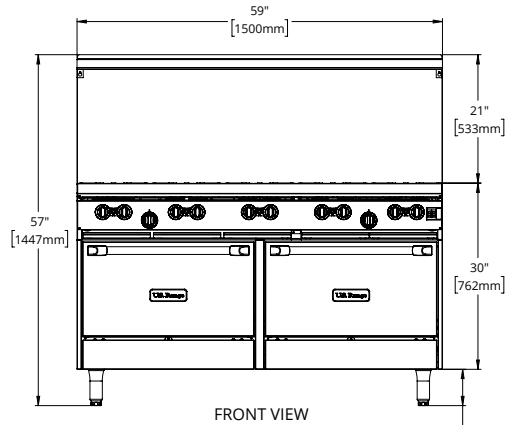
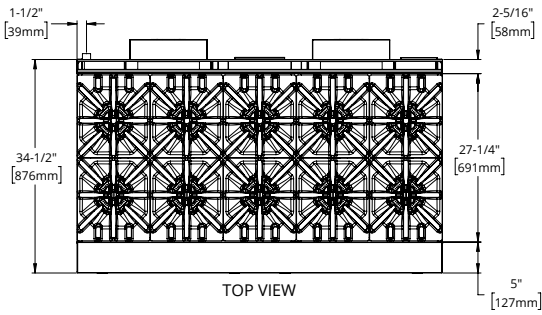
"keep cool" door handle.
 Heavy cast-iron "H" style oven burner rated 38,000 BTU/11.13 kW (natural gas) - standard oven
 Oven controlled by even bake, fast recovery snap-action modulating oven thermostat.
 Convection oven with 1/3HP 120v 60 Hz single-phase fan motor.
 NOTE: Use only Garland certified casters and approved restraining devices.



U-Series 60" Gas Restaurant Range With Convection Oven

U.S. Range

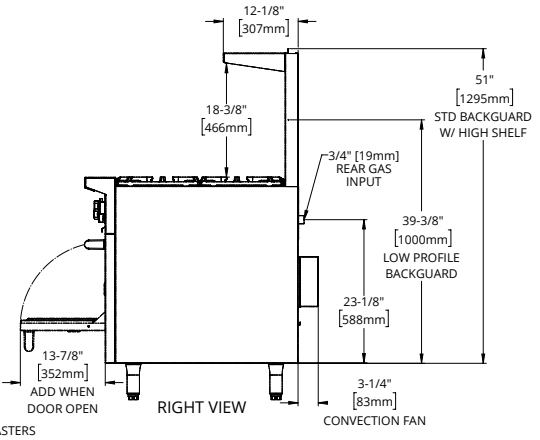
U-Series 60" Gas Restaurant Range With Convection Oven



Gas input ratings shown for installations up to 2000 ft., (610m) above sea level. Please specify altitudes over 2000 ft.

This product is not approved for residential use.

Note: Installation clearance reductions are applicable only where local codes permit.



Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
U60-10CC	10	—	(2) 26"	396,000	726	329
U60-10CR	10	—	(2) 26"	396,000	726	329
U60-10CS	10	—	(1) 26"	358,000	690	312
U60-8G12CC	8	12"	(2) 26"	350,000	756	343
U60-8G12CR	8	12"	(2) 26"	350,000	756	343
U60-8G12CS	8	12"	(1) 26"	312,000	720	327
U60-6G24CC	6	24"	(2) 26"	304,000	791	359
U60-6G24CR	6	24"	(2) 26"	304,000	791	359
U60-6G24CS	6	24"	(1) 26"	266,000	755	342

Model Number	Open Burners	Griddle	Oven(s)	Total BTU/Hr Natural	Ship Wt.	
					Lbs.	Kg
U60-4G36CC	4	36"	(2) 26"	258,000	826	375
U60-4G36CR	4	36"	(2) 26"	258,000	826	375
U60-4G36CS	4	36"	(1) 26"	220,000	790	358
U60-2G48CC	2	48"	(2) 26"	212,000	851	386
U60-2G48CR	2	48"	(2) 26"	212,000	851	386
U60-2G48CS	2	48"	(1) 26"	174,000	815	370
U60-G60CC	—	60"	(2) 26"	166,000	866	393
U60-G60CR	—	60"	(2) 26"	166,000	866	393
U60-G60CS	—	60"	(1) 26"	128,000	830	376

R = Standard Oven C = Convection Oven, S = Storage

Width In (mm)	Depth In (mm)	Height w/shelf In (mm)	Oven Interior-in (mm)			Combustible Wall Clearance-In (mm)		Entry Clearances In (mm)		Manifold Operating Pressure	
			Height	Depth	Width	Sides	Rear	Crated	Uncrated	Natural	Propane
59-1/16 (1500)	38-1/2 (974)	57 (1448)	13 (330)	22 (559)	26-1/4 (667)	14 (356)	6 (152)	37 (940)	36-1/2 (927)	4.5" WC 11 mbar	10" WC 25 mbar

Shipping volume, all models=79 Cu Ft

Burner Ratings (BTU/Hr/kW)			
Gas Type	Open Top	Griddle/Hot Top	Standard Oven or Convection
Natural	32,000/9.37	18,000/5.27	38,000/11.13
Propane	26,000/7.61	18,000/5.27	32,000/9.38

Note: Convection ovens with 120V, 60 Hz, 1-phase, 3.4 amps motors are supplied with 6'/1829mm cord and plug (NEMA 5-15P); 240V, 50/60 Hz, 1-phase motors are not supplied with cord and plug and must have direct connect.

Garland/US Range reserves the right to make changes to the design or specifications without prior notice.

Garland Commercial Ranges Ltd.
1177 Kamato Road,
Mississauga, Ontario
L4W 1X4 CANADA

General Inquires 1-905-624-0260
USA Sales, Parts and Service 1-800-424-2411
Canadian Sales 1-888-442-7526
Canada or USA Parts/Service 1-800-427-6668

www.garland-group.com
8109A
10/25

